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FROM USDA'S FOOD SAFETY AND QUALITY SERVICE

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
FSQS-6

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April 1979

PREFACE

The Food Safety and Quality Service (FSQS) carries out the consumer protection responsibilities of the U.S. Department of Agriculture. FSQS performs mandatory inspection of meat, poultry, and egg products to help assure that these foods are safe to eat; develops grade standards for food; and provides voluntary grading services for meat, poultry, eggs, dairy products, and fresh, canned, frozen, and dried fruits and vegetables.

Publications and other informational materials are issued to inform and educate the public about FSQS programs. The subjects covered include how to keep food safe to eat, how to use USDA grades in buying food, what FSQS services are available to the food industry, and how the public can take part in departmental decisions.

Those publications and resource materials that are of particular interest to consumers, consumer leaders, or consumer educators are indicated by an asterisk (*). Many of these publications are also issued in Spanish.

Single copies of publications are free, as long as the supply lasts, unless a price is given. Unless otherwise indicated, direct requests to:

FSQS Information
Room 3059-S
U.S. Department of Agriculture
Washington, DC 20250
Telephone: (202) 447-5223

Requests for publications--and for loan of films--may also be directed to the FSQS regional information office covering your State. These offices are listed on page 4.

Regional Information Offices

MIDWEST: Iowa, Ill., Ind., Mich., Minn., Mo.,
Nebr., N.D., Ohio, S.D., Wis.

Information Division, FSQS, USDA
536 S. Clark St., Rm. 936
Chicago, IL 60605
Telephone: (312) 353-3631

NORTHEAST: Conn., Del., Mass., Md., Maine,
N.H., N.J., N.Y., Pa., R.I., Vt., W. Va.

Information Division, FSQS, USDA
26 Federal Plaza, Rm. 1653
New York, NY 10007
Telephone: (212) 264-1145

SOUTHEAST: Ala., Fla., Ga., Ky., Miss.,
N.C., S.C., Tenn., Va.

Information Division, FSQS, USDA
1718 Peachtree St., N.W., Room 206
Atlanta, GA 30309
Telephone: (404) 257-4154

SOUTHWEST: Ark., Colo., Kans., La.,
N. Mex., Okla., Tex.

Information Division, FSQS, USDA
1100 Commerce St., Rm. 5C40
Dallas, TX 75242
Telephone: (214) 749-3331

WEST: Alaska, Ariz., Calif., Hawaii, Idaho,
Mont., Nev., Ore., Utah, Wash., Wyo.

Information Division, FSQS, USDA
630 Sansome St., Rm. 702
San Francisco, CA 94111
Telephone: (415) 556-6464

PUBLICATIONS

Egg Products Inspection

USDA Egg Products Inspection--A Safeguard for Quantity Buyers. PA-886. 1973. Explains voluntary inspection available for products not covered under mandatory inspection. Provides guides for purchasing, storing, thawing, and reconstituting of frozen and dried egg products. Also includes guides for amounts to use in recipes.

Handled with Care--Egg Products Inspection Act. AMS-560. 1974. Gives general information about the Act and how it affects egg products and shell eggs.

Food Safety

*Food-Borne Bacterial Poisoning. Unnumbered. 1976. A semi-technical and clinical reference on the most important food poisoning bacteria; for use by teachers, science writers, and nutritionists.

*Food Safety for the Family--Keep Food Hot, Cold, Clean. Unnumbered. 1977. (Available in Spanish.) Explains how to prevent food poisoning at home. Includes a quick reference chart showing recommended cooking temperatures and safe storage periods for meat and poultry products.

FSQS Facts: Food Safety in Serving the Public. FSQS-17. 1978. Tips for food service operators on safe handling of meat and poultry products.

*Holiday Food Safety. Unnumbered. 1975. How to handle foods during holiday seasons when food is served in large amounts, festive styles, and is prepared in a busy kitchen.

*Safe Brown Bag Lunches. 1975. (Available in Spanish.) How to pack a lunch safely--to avoid bacterial food poisoning.

*Summertime Food Safety. Unnumbered. 1976. (Available in Spanish.) How to handle meat and poultry when making the switch from kitchen to outdoor cookery.

Fruit and Vegetable Quality

Facts About: Study Drafts on U.S. Grade Standards for Fruits and Vegetables. AMS-570. 1976. Summarizes the steps in developing grade standards for fresh and processed fruits and vegetables and explains how to participate in the process.

*How to Buy Canned and Frozen Fruits. G-191. 1977. (Available in Spanish.)

*How to Buy Canned and Frozen Vegetables. G-167. 1977. (Available in Spanish.)

*How to Buy a Christmas Tree. G-189. 1971.

*How to Buy Dry Beans, Peas, and Lentils. G-177. 1970. (Available in Spanish.)

*How to Buy Fresh Fruits. G-141. 1977. (Available in Spanish.)

*How to Buy Fresh Vegetables. G-143. 1967. (Available in Spanish.)

*How to Buy Potatoes. G-198. 1972.

General

*Consumer Education on Food Safety and Quality for Secondary Students and Adults. Unnumbered. 1978. Order blank with descriptions of consumer education materials on food safety and quality available from FSQS.

FSQS Facts: Food Acceptance Service. FSQS-8. 1978. Explains how public or private groups buying food in large quantities and food suppliers can obtain services. Services are available for dairy products, poultry and eggs, meat and meat products, fresh fruits and vegetables, and processed fruits and vegetables.

*FSQS Facts: Food Safety and Quality Service. FSQS-9. 1977. Describes major functions of FSQS: meat and poultry inspection, egg products inspection, grade standards and grading, and food purchases.

*FSQS Facts: The Foods USDA Buys for School Lunch. FSQS-18. 1978. Describes how and why FSQS buys food for school lunches as well as what kinds of food and how much are purchased. Explains how the purchase program has changed since it started in the 1930's.

*FSQS Facts: Public Participation in Government Rulemaking. FSQS-10. 1978. Explains how to find out about government actions or issues and how to make your comments count in the rule-making process.

Grade Standards, General

Codex Alimentarius Commission--The United States Role in International Standards for Food Products. AMS-568. 1976. Provides information on the Commission (a multi-national effort to create a set of international food standards), its importance to the United States, and a list of U.S. representatives.

*Como Comprar los Comestibles--How to Buy Food. PA-976. 1971. A teaching aid, in English and Spanish, designed for use in family economics and consumer education courses. Contains 31 reproducible source pieces to aid the English-speaking or Spanish-speaking consumer in buying dairy products, fruits, vegetables, meat, poultry, and eggs.

*FSQS Facts: Federal Food Standards. FSQS-19. 1978. (Supersedes AMS-548.) General information about food standards established by various agencies of the Federal Government.

*How to Buy Food--Lesson Aids for Teachers. AH-443. 1973. A booklet for instructors to teach how to buy food for quality and economy, and how to use USDA quality grades when shopping for food. Lists supplementary materials and how to obtain them.

*How to Use USDA Grades in Buying Food. G-196. 1977. (Available in Spanish.) Brief explanation of USDA grades found on foods at the grocery store.

USDA Grade Standards for Food--How They Are Developed and Used. PA-1027. 1974. Gives short history of grade standards, which identify the degrees of quality in food products. Explains how various foods are graded.

USDA Grade Standards for Food and Farm Products. AH-533. 1978. A listing of all commodities for which U.S. grade standards have been established. Identifies their location in the Code of Federal Regulations.

Meat and Poultry Inspection

*FSQS Facts: About Labels on Meat and Poultry Products. FSQS-20. 1978. Explains which meat and poultry products come under Government inspection rules and what the labeling requirements are for these products.

*FSQS Facts: About "Rewashing" Poultry. FSQS-13. 1978. Explains inspection procedures (effective April 1978) on reprocessing of accidentally contaminated poultry carcasses.

FSQS Facts: Chronic Problem Meat and Poultry Plants. FSQS-12. 1978. Explains policy of announcing names of officially identified "chronic problem plants."

FSQS Facts: How to Get Approval for Meat and Poultry Labels. FSQS-3. 1977. Explains application procedures for meat processors.

FSQS Facts: How to Get USDA Approval of Equipment and Facilities and Chemical Compounds for Meat and Poultry Products and Packaging. FSQS-4. 1977. Information for operators of meat and poultry plants, equipment manufacturers, and packaging firms.

*FSQS Facts: Mechanically Processed (Species) Product (MP(S)P). FSQS-21. 1978. Explains what mechanically processed (species) product is and how to tell if it's in the meat and poultry products you buy. Describes FSQS regulations regarding these products and provides background on MP(S)P, which also has been called "mechanically deboned meat (MDM)" and "tissue from ground bone (TFGB)."

*FSQS Facts: Nitrite in Cured Meat Products. FSQS-23. 1979. Provides background on the historical use of nitrates and nitrites in curing meats. Summarizes action taken by FSQS to reduce level of nitrite in bacon. Explains proposal to allow the use of traditional names for meat products cured without nitrite or with reduced nitrite levels.

*FSQS Facts: Proposed Net Weight Regulations for Meat and Poultry Products. FSQS-7. 1978. Explains proposed regulations which are designed to assure more accurate net weights on meat and poultry products at retail markets.

Final Report on Nitrites and Nitrosamines. Unnumbered. 1978. Final report to the Secretary of Agriculture by the Expert Panel on Nitrates, Nitrites, and Nitrosamines.

Health and Safety Aspects of the Use of Mechanically Deboned Meat. Vol. I. Unnumbered. 1977. Final report and recommendations of the select panel of experts chosen by the Secretary of Agriculture to study the issue.

Health and Safety Aspects of the Use of Mechanically Deboned Meat. Vol. II. Unnumbered. 1977. Background materials and details of data.

Product Codes Used in the Meat and Poultry Inspection Import Information System. FSQS-5. 1978. For inspectors, import documents examiners, importers, and brokers.

Recommendations for Reduction and Control of Salmonellosis. Unnumbered. 1978. Report of the U.S. Advisory Committee on Salmonella.

Residue Investigation: What It Means to You. FSQS-15. 1978. Explains roles of Federal and State agencies concerned with drug and other chemical residues in livestock and poultry. Provides tips for producers on how to eliminate residue problem at its source.

*Standards for Meat and Poultry Products--A Consumer Reference List. Unnumbered. 1977. (Available in Spanish.) Gives the major USDA formula requirements--including the percentage of meat--for over 200 meat and poultry products.

What You Should Know About...Antibiotic Residues in Cull Dairy Cows. FSQS-22. 1978. Explains for dairymen STOP (swab-test-on-premises) program. This screening program is designed to detect antibiotic residues in cull dairy cows slaughtered for their meat.

The following publications can be obtained by sending request and remittance to the Superintendent of Documents, Government Printing Office, Washington, DC 20402.

List of Chemical Compounds. MPI-8. Revised 1977. Lists non-food compounds authorized for use in plants operating under USDA meat, poultry, rabbit, and egg products inspection programs, and the U.S. Department of Commerce Fishery Products Inspection Program. Cost of one copy is \$5 in the United States and possessions; \$4 in other countries.

Meat and Poultry Inspection Manual.

Unnumbered. This manual contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: \$16.50 in the United States and possessions; \$20.75 in other countries.

Meat and Poultry Inspection Regulations.

Unnumbered. This publication contains regulations for slaughter and processing of livestock and poultry as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$30 in the United States and possessions; \$37.50 in other countries.

U.S. Inspected Meatpacking Plants--A Guide to Construction, Equipment, Layout. AH-191.

1976. This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is \$2.90 in the United States and possessions; \$3.65 in other countries.

Single free copies of the following publications can be obtained by writing or calling the Paperwork Management Branch, Administrative Services Division, Room 0151-S, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, DC 20250. Telephone: (202) 447-4661.

Federal Facilities Requirements for Existing Poultry Plants.

Federal Facilities Requirements for Small Existing Meat Plants.

Guidelines for Obtaining Authorization of Compounds to be Used in Meat and Poultry Plants. MPI-10.

Foreign Meat and Poultry Inspection 1978: (Annual) Report of the Secretary of Agriculture to Congress. Unnumbered. 1979. Summarizes foreign inspection activities for calendar year 1978.

Meat and Poultry Inspection 1978: (Annual) Report of the Secretary of Agriculture to Congress. Unnumbered. 1979. Summarizes domestic meat and poultry inspection for calendar year 1978. Includes information on Federal and State inspection; surveillance and compliance activities; imports and exports; scientific, technical, and statistical services; training; and other developments.

Meat Quality

FSQS Facts: How to Bid in USDA Meat Purchase Programs. FSQS-1. 1977. Describes eligibility criteria for meat packers and processors and lists meat grading offices to contact.

*FSQS Facts: Proposed Changes in Meat Grading and Labeling. FSQS-11. 1978. Gives background and describes changes in meat grading and labeling that were proposed in January 1978.

A Guide to Carcass Data Service (Beef). FSQS-16. 1978. (Supersedes AMS-545.) Provides general information on the service, which is designed to help cattle producers and feeders obtain carcass data--quality and yield factors--on value-determining characteristics of the carcasses from their cattle.

*How to Buy Beef Roasts. G-146. 1977. (Available in Spanish.)

*How to Buy Beef Steaks. G-145. 1977. (Available in Spanish.)

*How to Buy Meat for Your Freezer. G-166. 1976. (Available in Spanish.)

*How to Buy Lamb. G-195. 1971. (Available in Spanish.)

How to Order Institutional Meat Purchase Specifications. Unnumbered. Order blank (including prices) for specifications on nine meat products.

Product Examination Service--Reports on the Condition of Meat. MB-55. 1974. Explains how to use this service to officially establish the physical condition of a shipment of meat and meat products.

USDA Grades for Pork Carcasses. MB-49. 1974. Defines grade standards for pork and how they are determined.

USDA Yield Grades for Beef. MB-45. 1978. Explains yield grades and how they are determined.

USDA's Acceptance Service for Meat and Meat Products. MB-47. 1970. Explains how to use the service. Under this service, USDA examines and certifies purchases made by volume buyers.

USDA's Beef Carcass Evaluation Service. FSQS-2. 1977. (Supersedes C&MS-8.) Describes this service which provides detailed quality and yield information on specific beef carcasses; explains how to apply for the service and its cost.

Poultry and Dairy Quality

Dairy Inspection and Grading Services. MB-48. 1974. Describes the services provided and tells how manufacturers, volume food buyers, and others may obtain them.

Egg Grading Manual. AH-75. 1977. Provides information about the U.S. grade standards and grading eggs, Federal-State grading programs, production and maintenance of egg quality, and planning grading schools. For use in egg grading courses and schools.

Federal and State Standards for the Composition of Milk Products (and Certain Non-Milkfat Products). AH-51. 1977. A statistical report.

*How to Buy Cheese. G-193. 1977. (Available in Spanish.)

*How to Buy Dairy Products. G-201. 1978. (Available in Spanish.)

*How to Buy Eggs. G-144. 1977. (Available in Spanish.)

*How to Buy Poultry. G-157. 1977. (Available in Spanish.)

Judging and Scoring Milk and Cheese. FB-2259. 1975. Explains how milk and cheese are judged, by taste and odor; includes score cards for use by student judging teams.

Poultry Grading Manual. AH-31. 1978. Defines standards and grades, classes of poultry, grading of ready-to-cook poultry and poultry food products, official grading programs, and explains how to plan a grading school. For use by poultry graders and persons teaching poultry grading and marketing.

Spanish Publications

*Como Comprar Bistecs. G-145-S. 1971. How to Buy Beef Steaks.

*Como Comprar Carne para Conservarla en el Refrigerador. G-166-S. 1971. How to Buy Meat for Your Freezer.

*Como Comprar Cordero. G-195-S. 1973. How to Buy Lamb.

*Como Comprar el Queso. G-193-S. 1973. How to Buy Cheese.

*Como Comprar Fruta Fresca. G-141-S. 1971. How to Buy Fresh Fruits.

*Como Comprar Habas, Guisantes y Lentejas en Seco. G-177-S. 1971. How to Buy Dry Beans, Peas, and Lentils.

*Como Comprar Hortalizas Enlatadas y Congeladas. G-167-S. 1972. How to Buy Canned and Frozen Vegetables.

*Como Comprar Hortalizas Frescas. G-143-S. 1971. How to Buy Fresh Vegetables.

*Como Comprar la Fruta Enlatada y Congelada. G-191-S. 1973. How to Buy Canned and Frozen Fruits.

- *Como Comprar las Aves de Corral. G-157-S. 1972. How to Buy Poultry.
- *Como Comprar los Asados de Carne de Vaca. G-146-S. 1972. How to Buy Beef Roasts.
- *Como Comprar los Comestibles--How to Buy Food. PA-976. 1971. A teaching aid, in Spanish and English, designed for use in family economics and consumer education courses. Contains 31 reproducible source pieces to aid the Spanish-speaking or English-speaking consumer in buying dairy products, fruits, vegetables, meat, poultry, and eggs.
- *Como Comprar los Huevos. G-144-S. 1977. How to Buy Eggs.
- *Como Comprar Productos Lacteos. G-201-S. 1973. How to Buy Dairy Products.
- *Como Servirse de los Grados del USDA al Comprar los Comestibles. G-196-S. 1978. How to Use USDA Grades in Buying Food.
- *Normas para Productos de Carne y Ave--Guia para el Consumidor. Unnumbered. 1975. Standards for Meat and Poultry Products--A Consumer Reference List.
- *Seguridad de Alimentos para la Familia. Unnumbered. 1976. Food Safety for the Family.
- *Seguridad en Almuerzos en Bolsas de Papel. Unnumbered. 1976. Safe Brown Bag Lunches.
- *Seguridad de Comida en el Verano. Unnumbered. 1976. Summertime Food Safety.

STATUTES RELATING TO FSQS ACTIVITIES

The following acts may be obtained by writing or phoning the Paperwork Management Branch, Administrative Services Division, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, DC 20250. Telephone: (202) 447-4661.

Agricultural Marketing Act. 1946. Authorizes Federal grade standards for food, grading and inspection of food based on the standards, consumer education work, and other functions of FSQS.

Egg Products Inspection Act. 1970. Requires continuous USDA inspection of all egg processing plants, restricts certain types of shell eggs from moving into consumer channels, and prohibits State or local governments from imposing standards differing from official USDA standards for grade and size for eggs moving in interstate commerce. Also restricts foreign egg products from entering the United States unless they meet the same sanitation and inspection requirements as domestically processed egg products.

Federal Meat Inspection Act. 1907. Establishes mandatory Federal inspection of meat for wholesomeness and provides for labeling reviews and inspection of equine meat and equine meat products. Incorporates the Wholesome Meat Act (1967) which established a uniform standard for State and federally inspected meats and required foreign plants exporting to this country to meet U.S. sanitation and inspection requirements.

Humane Methods of Slaughter Act. 1978. Sets standards for methods and equipment to be used in slaughtering livestock and poultry to insure humane treatment.

Poultry Products Inspection Act. 1957. Establishes Federal mandatory poultry inspection for wholesomeness. Includes the Wholesome Poultry Products Act (1968) which added provisions relating to inspection of imported poultry products and established uniform standards for State and federally inspected poultry.

Section 32 of Public Law 320 (74th Congress)--The Act of August 24, 1935. Authorizes the Department of Agriculture to purchase food for donation to schools, institutions, and other domestic feeding programs.

Talmadge-Aiken Act. 1962. Authorizes the Department of Agriculture to enter into cooperative agreements with State departments of agriculture and State agencies regarding the administration and enforcement of certain laws including Federal meat, poultry, and egg products inspection acts and the Agricultural Marketing Act.

PERIODICALS

Except as noted, send request and remittance for periodicals to Superintendent of Documents, Government Printing Office, Washington, DC 20402.

Accepted Meat and Poultry Equipment.

Unnumbered. Published three times yearly, this publication contains information on equipment construction and acceptance and lists commercially available equipment which is acceptable for use in federally inspected meat and poultry plants. Domestic subscription: \$5.65 per year; single copy \$1.90. Foreign subscription: \$7.10; single copy \$2.40.

Dairy Plants Surveyed and Approved for USDA Grading Service. Unnumbered. This quarterly report is available, free of charge, from the Dairy Inspection Branch, Poultry and Dairy Quality Division, Room 2945-S, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, DC 20250. Telephone: (202) 447-3171.

Issuances of the Meat and Poultry Inspection (MPI) Program. Unnumbered. Published monthly, this publication includes MPI bulletins and directives and updates the MPI Manual and inspection regulations. Domestic subscription: \$13 per year; single copy \$1.25. Foreign subscription: \$16.25; single copy \$1.75.

Meat and Poultry Inspection Directory.

Unnumbered. Printed semi-annually, the directory includes the list of establishments regulated and officials who are engaged directly in administering the Federal laws relating to the Federal meat and poultry inspection programs. It also lists officials in State and Federal organizations who are engaged in animal disease control work in the United States and foreign establishments approved for importing animal products. Domestic subscription: \$9.25 per year; single copy \$4.75. Foreign subscription: \$11.60; single copy \$5.95.

Statistical Summary--Federal Meat and Poultry Inspection for Calendar Year . . .

Unnumbered. This annual publication contains statistical data on the volume of livestock and poultry slaughtered and processed in federally inspected establishments. It provides information on ante-mortem and post-mortem inspection, including causes for condemnations; canned meat and food products; and volume of foreign meat and meat food products passed and refused for entry. Single copies are available to anyone free upon request from FSQS Information.

POSTERS AND CHARTS

Beef Chart--Wholesale and Retail Cuts.

Unnumbered. 1958. Black and white. 16 x 24 or 8 x 10-1/2 inches. (Specify size when ordering.)

*How to Buy Food. Unnumbered. 1977. Six color posters (10 x 15 inches each) on how to buy dairy products, poultry, eggs, fresh fruits and vegetables. Explains USDA grades for each commodity and gives buying tips. Sold by the Superintendent of Documents, U.S. Government Printing Office (GPO), Washington, DC 20402 for \$1.90 per set. Stock number for ordering from GPO is 001-000-03615-7. FSQS provides a single free set to educators.

Illustrations of the Lower Limits of Certain Degrees of Typical Marbling Referred to in the Official United States Standards for Grades of Carcass Beef. Unnumbered. 1976. Black & White.

Interior Quality of Eggs. Unnumbered. 1977. Color. 27 x 41 inches.

Know the Eggs You Buy. C&MS-62. 1968. Color. 30 x 45 inches.

Know the Eggs You Buy. PA-70. 1972. Color. 11-3/4 x 17-1/2 inches.

Lamb Chart--Wholesale and Retail Cuts.

Unnumbered. 1955. Black & white. 16 x 24 or 8 x 10-1/2 inches. (Specify size when ordering.)

Methods of Determining Cutability Grade for Beef Carcass and Cuts. Unnumbered. Black & white. An adaptation of the cutability grade standards for beef.

Pork Chart--Wholesale and Retail Cuts.

Unnumbered. 1969. Black & white. 16 x 24
or 8 x 10-1/2 inches. (Specify size when
ordering.)

Poultry Parts Chart. Unnumbered. 1978.

Black & white. 30 x 24 inches.

U.S. Standards for Quality of Individual Shell

Eggs. Unnumbered. 1960. Color. 15 x 22
inches.

Veal Chart--Wholesale and Retail Cuts.

Unnumbered. 1955. Black & white. 16 x 24
or 8 x 10-1/2 inches. (Specify size when
ordering.)

SLIDES SETS AND FILMSTRIPS

You may order slide sets from:

Photography Division

Office of Governmental and Public Affairs

U.S. Department of Agriculture

Washington, DC 20250

You may order filmstrips from:

Photo Lab, Inc.

3825 Georgia Avenue, NW.

Washington, DC 20011

Except as noted, slide sets and
filmstrips are for sale only.

*How to Buy Beef. C-123. 1970. 34 frames.

Slide set \$17.50. Filmstrip \$10.50. Price
includes cassette. Designed to help consumers
buy beef by USDA grade and by cut.

*How to Buy Poultry. C-202. 1976. 80 frames.

Slide set \$24.50. Filmstrip \$13.50. Price
includes cassette. Designed to help consumers
buy poultry by class, type, size, and USDA
grade. Gives tips on home storage and cooking
preparations.

USDA Egg Products Inspection. C-107. 1971.

37 frames. Slide set \$17.50. Filmstrip \$10.50.
Price includes cassette. Describes USDA's man-
datory egg products inspection programs, which
include supervision of all processing operations
from the selection of the shell egg for breaking
to the testing of the final product.

USDA's Swine and Pork Grades. A-49. 1970. 25 frames. Slide set \$14.50. Illustrates the application of the U.S. standards for grades of pork carcasses, slaughter barrows and gilts, and feeder pigs.

U.S. Grades for Beef Carcasses. A-53. 1970. 20 frames. Slide set \$14.50. Illustrates U.S. quality and yield grades for beef carcasses.

U.S. Standards for Quality of Eggs. C-53. 1968. 39 frames. Slide set \$14.50. Filmstrip \$6.50. Illustrates what USDA egg graders look for. Shows external and internal quality factors for eggs, both raw and cooked.

MOTION PICTURES

Films may be purchased from:

National Audio-Visual Center (NAC)
General Services Administration
Attn: Order Section
Washington, DC 20409

Please allow at least six weeks for delivery.

Films may also be borrowed from the FSQS Regional Information Offices listed on page 4 or from land grant university film libraries.

*Behind the Grade Mark. 1975. This 20-minute color film shows how fruits and vegetables are canned and frozen and what USDA grading and the U.S. grades mean to consumers. Purchase price \$107.75.

*Egg Grades--A Matter of Quality. 1973. This 12-minute color film describes egg marketing and how eggs are graded. Purchase price \$67.

*Quality for All Seasons. 1974. This 18-minute color film gives an overview of the marketing of fresh fruits and vegetables and shows how produce is inspected (graded) for quality. Purchase price \$98.25.

PUBLICATIONS LISTED BY SERIES AND NUMBER

AH-31	Poultry Grading Manual
AH-51	Federal and State Standards for the Composition of Milk Products (and Certain Non-Milkfat Products)

AH-75	Egg Grading Manual
AH-191	U.S. Inspected Meatpacking Plants--A Guide to Construction, Equipment, Layout
AH-443	How to Buy Food--Lesson Aids for Teachers
AH-533	USDA Grade Standards for Food and Farm Products
AMS-560	Handled with Care--Egg Products Inspection Act
AMS-568	Codex Alimentarius Commission-- the U.S. Role in International Standards for Food Products
AMS-570	Facts About: Study Drafts on U.S. Grade Standards for Fruits and Vegetables
C&MS-62	Know the Eggs You Buy (Poster)
FB-2259	Judging and Scoring Milk and Cheese
FSQS-1	FSQS Facts: How to Bid in USDA Meat Purchase Programs
FSQS-2	USDA's Beef Carcass Evaluation Service
FSQS-3	FSQS Facts: How to Get Approval for Meat and Poultry Labels
FSQS-4	FSQS Facts: How to Get USDA Approval of Equipment and Facil- ities and Chemical Compounds for Meat and Poultry Products and Packaging
FSQS-5	Product Codes Used in the Meat and Poultry Inspection Import Information System
FSQS-6	Information Available from USDA's Food Safety and Quality Service
FSQS-7	FSQS Facts: Proposed Net Weight Regulations for Meat and Poultry Products
FSQS-8	FSQS Facts: Food Acceptance Service
FSQS-9	FSQS Facts: Food Safety and Quality Service
FSQS-10	FSQS Facts: Public Participation in Government Rulemaking
FSQS-11	FSQS Facts: Proposed Changes in Meat Grading and Labeling
FSQS-12	FSQS Facts: Chronic Problem Meat and Poultry Plants
FSQS-13	FSQS Facts: About "Rewashing" Poultry
FSQS-15	Residue Investigation: What It Means to You
FSQS-16	A Guide to USDA's Carcass Data Service (Beef)

FSQS-17	FSQS Facts: Food Safety in Serving the Public
FSQS-18	FSQS Facts: The Foods USDA Buys for School Lunch
FSQS-19	FSQS Facts: Federal Food Standards
FSQS-20	FSQS Facts: About Labels on Meat and Poultry Products
FSQS-21	FSQS Facts: Mechanically Processed (Species) Product (MP(S)P)
FSQS-22	What You Should Know About... Antibiotic Residues in Cull Dairy Cows
FSQS-23	FSQS Facts: Nitrite in Cured Meat Products
G-141	How to Buy Fresh Fruits
G-141-S	Como Comprar Fruta Fresca
G-143	How to Buy Fresh Vegetables
G-143-S	Como Comprar Hortalizas Frescas
G-144	How to Buy Eggs
G-144-S	Como Comprar los Huevos
G-145	How to Buy Beef Steaks
G-145-S	Como Comprar Bistecs
G-146	How to Buy Beef Roasts
G-146-S	Como Comprar los Asados de Carne de Vaca
G-157	How to Buy Poultry
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